Lunch

October

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

Chrysanthemum Petals with Tosa Vinegar
Bok Choy with Sesame Dressing
Mushrooms in Dashi Broth
Fried Taro
Simmered Pumpkin in Sweet Syrup
Sweet soy-glazed Lotus Root
Simmered Turnip with Miso
Fried Yam Bulbils

【Second dish】

Please choose one of the following.

・ Free-Range Egg with Mushrooms
・Small bowl of fresh fish sashimi direct from Toyosu（+1000 yen）

【Main dish】

Please choose one of the following.

・Black cod grilled with yuzu soy sauce
・Grouper with Japanese Pepper Leaf Miso
・Domestic Chicken Teriyaki with Black Vinegar
・Kuroge Wagyu Sirloin（+2,000yen）

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Kyoho Grapes with Shiso

Tea

Lunch

October

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

Chrysanthemum Petals with Tosa Vinegar
Bok Choy with Sesame Dressing
Mushrooms in Dashi Broth
Fried Taro
Simmered Pumpkin in Sweet Syrup
Sweet soy-glazed Lotus Root
Simmered Turnip with Miso
Fried Yam Bulbils

【Second dish】

Seasonal Fish, Turnip & Wasabi Pickles

【Main dish】

Domestic Pork, Celeriac & Kinzanji Miso

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Kyoho Grapes with Shiso

Tea

Lunch

October

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

Chrysanthemum Petals with Tosa Vinegar
Bok Choy with Sesame Dressing
Mushrooms in Dashi Broth
Fried Taro
Simmered Pumpkin in Sweet Syrup
Sweet soy-glazed Lotus Root
Simmered Turnip with Miso
Fried Yam Bulbils

【Second dish】

Please choose one of the following.

・ Free-Range Egg with Mushrooms
・Small bowl of fresh fish sashimi direct from Toyosu (+1000 yen)

【Third dish】

Seasonal Fish, Turnip & Wasabi Pickles

【Main dish】

Domestic Beef, Celeriac & Kinzanji Miso

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Kyoho Grapes with Shiso

Tea